



2005 Wedding Cuvée

The **2005 Wedding Cuvée** is without doubt the most romantic of our Sparklings. Made from predominantly Pinot Noir, it has an enchanting white gold color. The 2005 vintage is elegant, vibrant, creamy and dangerously easy to drink.

Technical Data:

Appellation: Green Valley of Russian River Valley

Blend: 87% Pinot Noir 13% Chardonnay

Alcohol: 13.0% v/v

Acidity: .74 g/100ml

Residual Sugar: 0.55 g/100ml

pH: 3.26

Malolactic Fermentation: None

Barrels: None

Harvest Dates: September 1 –17, 2005

Date Bottled: May 2003

Release Date: 1st disgorging, February 2008

Total Production: 6,000 Cases

Suggested Retail Price: \$38.00

Winemaking: Wedding Cuvée is our interpretation of a Blanc de Noirs. In blending this wine we choose Pinot Noir lots that are extremely expressive and fruit forward. Then in a decided step away from convention, we blend in a bit of steely Chardonnay to add a firm acid backbone. Hand harvested in the chill of early morning our Pinot Noir is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65° f retaining bright citrus, apple and stone fruit aromas and flavors in the wine. The dosage for the 2005 Wedding is 6ml Blanc de Noir LEX with 2ml Estate Pinot Noir.

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes we should be growing through what we call "precision winegrowing." All pruning, canopy management, irrigation and cover crop decisions are determined on a block-by-block (and sometimes even vine-by-vine) basis, considering both the vintage at hand and the long-term needs of the land.

For Sparkling and Still Wine, Precision Harvesting is Key: Our only rule is to make the best wines we can. We wait until harvest to decide sparkling or still, as the only difference is the brix level (or the amount of sugar in the grapes, less for sparklings, more for still). Then winemaker David Munksgard considers berry size (bigger is better for sparklings, smaller for still), the health of the canopy, clone selection, even small details such as the relative dampness of the cover crop can make a difference. If necessary, parts of the same block may be picked on different days.

Tasting Notes & Food Pairings: The nose is reminiscent of toasted hazelnut and ripe melon; in the mouth tart green applesauce with a touch of cinnamon. Great with Poached Eggs, Crepes with Smoked Salmon, Roasted Potato Soup with Yogurt and Dry Jack, Chicken Salad, Pan Roasted Chicken with Oyster Mushrooms and Barley Risotto, Slow Cooked Fava Beans with Whole Butter, Warm Buttermilk Biscuits Oven roasted Lamb Chops, Horseradish Popovers and Grilled Steak.



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472

Phone: (707) 887-1507 Fax: (707) 887-1337

Email: info@ironhorsevineyards.com Website: www.ironhorsevineyards.com